



GOLDEN BRIOCHE BREAD MIX

OUR SIGNATURE RECIPE FOR GOLDEN BRIOCHE BREAD

YOU'LL NEED

- 1 stick (8 tablespoons) softened butter
- 1 cup very warm water
- 1 yeast packet (included)



THIS BOX CONTAINS BREAD MIX AND YEAST PACKET.

Brioche is easily mixed in a bread machine. It will take a bit more time and effort with a stand mixer or kneading by hand. See below for bread machine directions.

- COMBINE** mix, butter, water, and yeast in a large bowl. Knead 6 to 8 minutes until soft and a bit sticky. Cover dough and let sit for 20 minutes. Knead for 6 to 10 minutes, until smooth.
- COVER** and let rise for 1 hour, until puffy. Shape and place in a lightly greased 9" x 5" loaf pan, or full-sized brioche pan.
- COVER** and let rise until crowned about 1" over rim of pan, about 1 hour, depending on warmth of kitchen.
- BAKE** in a preheated 350°F oven for 30 to 35 minutes, until golden brown.
- COOL** completely on a rack.

BAKES 1 LOAF

BREAD MACHINE METHOD

Place ingredients into bucket. Program for basic or white bread, 1 1/2-lb. loaf, light crust. Press start. After 10 minutes of kneading, add additional water or flour as necessary to produce a smooth, soft dough. Allow machine to complete its cycle. Makes one 1 1/2-lb. to 2-lb. loaf.

BAKER'S TIP

Brioche dough rises slowly due to the butter and sugar in the dough. Use very warm water and room temperature butter so dough doesn't cool down. Resting dough between kneading periods allows the gluten to strengthen and the eggs to fully hydrate.



OUR SIGNATURE RECIPE FOR GOLDEN BRIOCHE BREAD MIX

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OUR SIGNATURE RECIPES

BREAD MIX

Indulge in traditional egg- and butter-rich brioche warm from your oven; golden, airy, and slightly sweet.

**• RICH •
BUTTERY
TASTE**

Golden Brioche



NET WT 16.75 OZ (1 LB .75 OZ) 475g

GOLDEN BRIOCHE BREAD MIX

Nutrition Facts

12 servings per container
Serving size 1/3 cup mix (40g)

	Mix		Prepared	
Calories	150		220	
	% Daily Value*		% Daily Value*	
Total Fat	1.5g	2%	9g	12%
Saturated Fat	0g	0%	5g	25%
Trans Fat	0g		0g	
Cholesterol	45mg	15%	65mg	22%
Sodium	240mg	10%	240mg	10%
Total Carbohydrate	28g	10%	28g	10%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	4g		4g	
Incl. Added Sugars	3g	6%	3g	6%
Protein	6g		6g	
Vitamin D	0.2mcg	2%	0.2mcg	2%
Calcium	40mg	4%	40mg	4%
Iron	0.6mg	4%	0.6mg	4%
Potassium	90mg	2%	90mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: BREAD MIX: King Arthur Unbleached Flour (wheat flour, malted barley flour), Cane Sugar, Eggs, Nonfat Milk, Sea Salt, Natural Flavor. YEAST: Yeast, Sorbitan Monostearate, Ascorbic Acid.

CONTAINS: Eggs, Milk, Wheat.

KING ARTHUR BAKING COMPANY, INC.
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DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Produced on equipment that also processes soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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